

REGALEALI EXTRA VIRGIN OLIVE OIL

Regaleali estate, with the doyenne Anna Tasca Lanza at its helm, has led the revival of traditional Sicilian cooking and use of exceptional regional ingredients. Anna Tasca Lanza has written a number of cookbooks detailing the regional dishes of Sicily and the foraging and use of wild herbs and greens. She travels the world teaching about the foods of Sicily and the classic techniques she holds dear. Naturally one of her most cherished projects is the olive oil and wine produced at the Regaleali estate.



Her estate is in the countryside surrounding Sclafani, between the regions of Palermo and Caltanissetta. The villa is a grand and majestic structure, with frescoed ceilings and ceramic tile floors painted with bucolic scenes. The formal gardens are enchanting and filled with exotic plants and trees. In the ponds and small lakes swans take slow turns, adding to the graceful elegance of the estate.

Beyond the walls of the villa are 500 hectares of fields. The estate is planted with 3,500 olive trees interspersed amongst rows of grapevines, fields of wheat and oats. 1,600 of these olive trees, majestic with thick trunks and gnarled limbs, date back well over one thousand years. Sheep graze around the olive trees munching on the weeds and wild grasses, aiding in natural weed control.

Regaleali harvests the olive fruit in late October and early November, which is much earlier than many other southern Italian producers. The olives are harvested with the assistance of pneumatic olive tree shakers. After arriving at the frantoio the olives are carefully placed in the hopper that starts the continuous cycle process of oil extraction. The resulting oil is golden with pale green highlights and a 0.19% acidity. The nose of the oil is that of white truffle and artichoke with a light note of almond. The palate reveals deep round notes of ripe fruit with a hint of black pepper in the back of the throat.

- Region: Sclafani, Sicily
- Olive cultivars: Biancolilla, Nocellara, Ogliara, Giarraffa, Rizza, Piricuddara, Frantoio, Leccino, Maraiolo, and Coratina
- Filtered, 500 ml/16.9 oz
- Descriptions: Artichoke, with a fruity hint of almond. Ripe fruit, with a hint of black pepper.
- Traditions: Drizzle over beans, with roasted vegetables, or grilled meats.